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ISSUANCES

of the

Meat and Poultry Inspection Program

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**UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250**

MEAT AND POULTRY INSPECTION (MPI)
PUBLICATIONS

Issuances of the Meat and Poultry Inspection Program. This publication is published monthly by the Issuance Coordination Staff, and includes selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. Subscription for 1 year (12 issues) is \$13.00 in U.S. and possessions, and \$16.25 in other countries; cost of one copy is \$1.25 in U.S. and possessions and \$1.75 in other countries.

Meat and Poultry Inspection Manual. This manual contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and changes since its printing: \$16.50 in U.S. and possessions, and \$20.75 in other countries.

Meat and Poultry Inspection Regulations. This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$30.00 in U.S. and possessions, and \$37.50 in other countries.

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List of Chemical Compounds. Lists nonfood compounds authorized for use in plants operating under USDA Meat and Poultry, Rabbit and Egg Products Inspection Programs, and the U.S. Department of Commerce, Fishery Products Inspection Program. Cost of one copy is \$4.00 in U.S. and possessions, and \$5.00 in other countries.

U.S. Inspected Meatpacking Plants; A Guide to Construction, Equipment, Layout; Agriculture Handbook No. 191. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in U.S. and possessions, and \$3.65 in other countries.

Accepted Meat and Poultry Equipment. This publication is published three times yearly, contains information on equipment construction and acceptance, and lists commercially available equipment acceptable for use in federally inspected meat and poultry plants. Subscription for 1 year (three issues) is \$5.65 in U.S. and possessions, and \$7.10 in other countries; cost of one copy is \$1.90 in U.S. and possessions, and \$2.40 in other countries.

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Correspondence on mailing and distribution should be addressed by MPI personnel through regional director, and by State personnel through State program director and MPI regional director to USDA, FSQS, Administrative Services Division, Room 0157, South Building, Washington, DC 20250.

January 18, 1979

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before December 31, 1978, and obsolete bulletins canceled September 30 through December 31, 1978. Bulletins not appearing on this list (except those published after December 31, 1978) are obsolete and should be removed from active files.

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Paul Ragan
Director
Regulations Coordination Division

^{1/} The letter next to the originating staff abbreviation or the letter next to the number of the bulletins deleted is the bulletin category. For example, on page 1, item 1, "FO/A", the "FO" represents the originating staff and the "A" represents the bulletin category. On page 6, item 1, "503/B", the "503" represents the number of the bulletin to be deleted and the "B" represents the bulletin category.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

January 1979

CHANGE: 79-1

MAINTENANCE INSTRUCTIONS

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ATTENTION: MPI Personnel and Subscribers

This issue does not contain changes to the
Meat and Poultry Inspection Regulations

(f) Pigments

(1) **Exogenous.** Pigments from outside the body are known as "exogenous" pigments.

(i) **Lipochrome, carotene; carotenosis.** Lipochrome and carotene are fat soluble pigments of green plants which give the normal yellow color to animal fat. However, they may also cause "hepatic carotenosis" (unusually yellow liver).

(ii) **Carotenosis test.** A practical test for carotenosis is placing a white paper towel or napkin on a liver cut surface. An orange-bronze stain indicates carotenosis.

(2) **Endogenous.** Pigments formed inside the body are called "endogenous" pigments. They are normally in the body and take part in its metabolism. However, when they are in abnormal sites or in abnormally large amounts, they have certain significance requiring thorough examination of affected carcasses and/or parts.

(i) **Melanin; Melanosis.** Melanin deposits are normally present in the tongue, brain, and palate of certain animals.

Melanin deposits (black spots of irregular shape) in various organs, especially lungs and aorta, cause a condition known as "melanosis." Since tissue texture, consistency, and form are not changed, the carcass can be passed for food after removal and condemnation of affected tissues.

When melanin deposits in muscles, connective tissue, peritoneum and fat are not associated with malignant tumor formation, only affected tissues need be condemned.

When melanin cannot be completely removed, or its removal is impractical, or when it renders a carcass, organ or part unfit for human food, affected carcass, organ or part shall be condemned.

Slight melanin deposits in spinal meninges are insignificant. However,

when extending into spinal nerve sheaths and meat, they must be removed.

Uniform melanin deposits over or in circumscribed skin areas of swine are not required to be removed unless they are tumorous or smeary.

Reporting. Melanin deposits must be * reported under pigmentary conditions. * However, when they are associated with * malignant tumor formation (malignant * melanoma), disposition must be as re- * quired by (meat) regulations and re- * ported under carcinoma. *

(ii) **Porphyryn; porphyria.** Porphyryn causes a condition in young cattle or swine known as "porphyria." This is a congenital disturbance in hemoglobin metabolism, characterized by brownish to pinkish discoloration of bones and teeth dentin.

Carcasses with this condition may be passed for food, provided systemic changes are not present and affected tissues (bones) are removed and condemned.

(iii) **Xanthosis (brown atrophy).** It is a brownish discoloration of skeletal and cardiac muscles and liver, found in old cattle or cattle with chronic wasting disease. It results from disposition of excessive quantities of waste pigment (from cell's cytoplasm).

Affected carcass can be passed for food, provided discoloration is slight, localized, and can be removed. When the condition is extensive or generalized, carcass shall be condemned.

(iv) **Bilirubin (Icterus).** Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those showing pronounced yellow or greenish yellow discoloration without evidence of infection or intoxication shall be condemned.

Final disposition of carcasses showing slight yellow discoloration with no visible pathological changes in organs shall be deferred until they

have been chilled and reexamined, preferably under natural light or good quality light of at least 50 foot-candles. If discoloration disappears, such carcasses shall be passed for food, provided there are no other conditions warranting a different disposition. Carcasses showing persisting discoloration shall be condemned according to regulations (311.19).

(g) Use of Pathology Laboratory

When veterinary inspectors desire diagnostic assistance, they may send specimens to the pathology laboratory (Subpart 23-C).

Ante- and post-mortem findings must be considered with laboratory's report.

Private laboratory. Poultry released to institutional or private laboratories shall be released only

serve a useful purpose. Do not indiscriminately request laboratory analysis.

13. Include name of product as it will be labeled and list of ingredients in descending order of predominance. When proprietary mixtures are sampled, record list of ingredients as they are on shipping container, name and address of manufacturer, and purpose for which the material is intended. Also, include any information of value to the analyst and requests for additional information.

When a sample is sent to the laboratory for a special purpose, a notation must be made on laboratory form to that effect, or bear reference to correspondence indicating need for such request.

14. When analysis is requested for sample other than meat and meat food product, the laboratory will check whether the sample is in compliance.

15-20. For laboratory use only.

Tear Strip. The inspector shall (1) record type of product, date, brief nature of request (protein, moisture, added water, fat, etc.), retain tag number if product is retained, and signature; (2) remove and attach original to sample with rubber band (Pre-printed sample number and type of product must be legible without removing the tear strip.); (3) retain second copy in inspector's office until laboratory results are received, then discard (if desired); (4) not separate other copies from MP Form 22 (or tear strips).

Reverse side, 24-26--self-explanatory.

(a) Mailing to Laboratory.

Place remaining copies in a plastic bag to prevent leakage stains.

Pack them in shipping container with sample, and avoid form wrinkling.

To facilitate laboratory's return of the form, enclose a franked, self-addressed envelope.

(b) Distribution of Returned Forms

(1) **Nonviolations.** Laboratory checks "In Compliance" box in block 14 for all products, and sends copies 1 and 2 to inspector. Inspector sends copy 2 to area supervisor.

(2) **Violations.** Laboratory checks "Action by Inspector" box in block 14, and sends copies 1, 2, and 4 to inspector. Inspector evaluates the report; takes action according to tolerance guidelines in Part 18; completes items 24 through 26 on the back of copies 1, 2, and 4; sends copy 2 to area supervisor, copy 4 to regional office, and files copy 1. Circuit supervisor initials copy 1 if he concurs with action taken. Area supervisor initials copy 2 if he concurs with action taken, and files this copy. *

20.10 MP FORM 23

See Chart 20.1. The inspector completes all six copies when submitting objective or selective phase specimens for biological residues. Mail copy five (confirmation copy) to regional or area office as instructed by RD. If a confirmation copy is not requested by regional office, leave copy five intact and submit with specimen. Attach four to sample. Enclose a self-addressed envelope to facilitate the laboratory's return of MP 23.

Print, type, or check all applicable entries as follows:

1. Name of State and number in lieu of circuit.

2-5. See MP Form 22.

6. Self-explanatory.

7. Self-explanatory.

Enter country name, code, establishment number, custom entry number, and MP 410 number.

8. When livestock or poultry originate from a premise with a history of biological residue violation and are being resampled under Selective Phase, also enter in the Ante-Mortem and

Post-Mortem Remarks space of 16 "re-sample notification Nos. 1 or 2," as applicable.

9. Enter control number for objective phase samples. Enter N/A unless specimens are submitted because of a special project. Identify special projects by name or number.

10. Enter N/A unless the specimen is one of a series submitted because of a study made of a particular lot, flock, or herd. If specimen is one of several in a series, place sample number (preprinted number) of previous specimen in this block.

11. Enter animal species or poultry class and code as listed below:

Cattle - 01	Young
Calves - 02	Chickens - 21
Sheep - 03	Turkeys - 22
Goats - 04	Ducks - 23
Swine - 05	Geese - 24
Horses - 06	Fowl - 25
Other - 08	

12. When submitting specimens for biological residue analysis, enter approximate age of animal or bird.

13. Enter sex of animal or bird. Check in all specimens sent for biological residues. M and F indicate male or female. N indicates neuter (steer, barrow, etc.).

14. Check appropriate box. Each request for a specific test, analysis, etc., requires a separate MP 23.

Should more than one MP 23 be completed, enter sample number (preprinted number on upper right corner of the form) of related specimens in No. 10, "Related Sample Nos."

15. Check appropriate box indicating tissue submitted. If specimen is not listed, check box 06. Do not make any entries in this block when submitting samples from imported product.

16. Use when submitting samples from imported product for biological residues.

Enter product name under ante- and post-mortem remarks, and product code

under "Code." See Part 27 for import product codes. When product is retained pending laboratory results, enter such information in this block. If the laboratory results are to be telephoned or wired collect to the plant, include name, address, and phone number of plant where product is held or where inspector can be reached.

17. When submitting specimens for diagnostic purposes, the veterinarian shall enter his clinical diagnosis. This information is helpful to the pathologist.

18. Self-explanatory.

19-25. For laboratory use, except "Control Total (19)" to be entered by Automated Data Processing (ADP).

20.11 MP FORM 403

See Chart 20.1. Complete and mail weekly to the Data Service Center, Chicago, Illinois, to report slaughter and related ante- and post-mortem inspection activities.

It summarizes information in Forms MP 402-2, 403-6 and VS 6-35.

MP Form 403 is prepared:

1. Weekly for each species slaughtered. The dispositions and slaughter figures are totaled for each species and submitted on an MP 403 dated for the week ending each Saturday.

2. To report "no kill" for a species not slaughtered during the week.

3. When a plant suspends operations. The "suspended operations" report indicates that temporary ceasing of slaughter operations was a planned event--repairs, maintenance, etc. This entry signals that further reports are not anticipated until a specified date.

4. To report "withdrawn" from slaughter operations. Further reports are not expected.

SAFETY



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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

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